

Please amend the application filed on even date herewith prior to proceeding with its examination.

IN THE CLAIMS

1-20. (Cancelled)

21. (New) A particulate composition comprising controlled release particles wherein discrete elements of flavouring-containing fat are dispersed in a gelatine matrix, said particles containing:

- 5 0.1-40 wt% of flavouring;
 10-70 wt%, of gelatine;
 0.1-75 wt% of fat selected from triglycerides, sucrose polyesters of fatty acids and combinations thereof, the fat having a melting point of at least 35°C;
- 10 0.1-10 wt% of film forming carbohydrate selected from the group consisting of gums, modified starches, cellulose derivatives and mixtures thereof; and
 1-30 wt% of carbohydrate plugging material selected from the group consisting of mono-, di- and trisaccharides and mixtures thereof; and
 said particles having a volume weighted average diameter of 50 – 1500 µm.
- 15 22. (New) Composition according to claim 21, wherein at least 90 % of the flavouring is dissolved or dispersed homogeneously in the discrete fat elements.
- 20 23. (New) Composition according to claim 21, wherein the carbohydrate plugging material is selected from the group of glucose, fructose, maltose, sucrose, raffinose, xylitol, sorbitol and mixtures thereof.
- 25 24. (New) Composition according to claim 21, wherein the gelatine has a bloom value of 10-300.
25. (New) Composition according to claim 21, wherein the fat has a melting point of at least 38°C.

26. (New) Composition according to claim 21, wherein the flavouring is selected from the group consisting of menthol flavouring, mint flavouring, eucalyptus flavouring and mixtures thereof.
- 5 27. (New) Composition according to claim 21, wherein the composition comprises at least 50 wt% of the controlled release particles.
- 10 28. (New) Composition according to claim 21, wherein the flavouring and fat contained within the controlled release particles are present as discrete elements that are entrapped within a matrix containing the gelatine.
- 15 29. (New) Composition according to claim 21, wherein the combination of flavouring, gelatine, fat, film forming carbohydrate and plugging material constitutes at least 70 wt% of the particulate composition.
- 20 30. (New) Composition according to claim 21, wherein the controlled release particles are obtainable by extrusion or spray drying of a solution or dispersion comprising flavouring, gelatine, fat, film forming carbohydrate, plugging material and a solvent or by fluidized bed coating of core particles with said solution or dispersion.
- 25 31. (New) Composition according to claim 21, wherein the controlled release particles comprise an outer coating layer containing at least 50 wt% of a hydrocolloid selected from the group consisting of polysaccharides, zein, shellac, cellulose derivatives and combinations thereof.
- 30 32. (New) Composition according to claim 21, wherein:
 $((\text{Bloom number}/150)+(\text{wt\% gelatine}/30)) * (\text{wt\% fat}/10) \geq 1$
33. (New) Composition according to claim 21, wherein:
 $((\text{Bloom number}/150)+(\text{wt\% gelatine}/30)) * (\text{wt\% fat}/10) \leq 1$
- 35 34. (New) Flavour delivery system, comprising 5-70 wt% of a composition according to claim 22 and 5-70 wt% of a composition consisting of a carbohydrate plugging material selected from the group consisting of glucose, fructose, maltose, sucrose, raffinose, xylitol, sorbitol and mixtures thereof.

35. (New) Flavour delivery system, comprising 5-70 wt% of a composition according to claim 22 and 5-70 wt% of liquid flavour.

36. (New) Use of a particulate composition according to claim 21 or of a flavour 5 delivery system wherein the gelatine has a bloom value of 10-300 or the fat has a melting point of at least 38°C for imparting controlled flavour release characteristics to chewing gum or toothpaste.

37. (New) Chewing gum or toothpaste comprising 0.01-6 wt% of a particulate 10 composition according to claim 21 or of a flavour delivery system wherein the gelatine has a bloom value of 10-300 or the fat has a melting point of at least 38°C.